

Brand	Cederberg	
Varietal	Bukettraube	
Vintage	2010	
Appellation	Cederberg, South Africa	
Analysis	alcohol	13.5%
	total acidity	7.8g/l
	pH	3.48
	residual sugar	25g/l

Production 6x750 ml cases

Food Partners:

Great partner to traditional Cape Malay or Indian curries, spiced poultry or blue cheese. Try this wine as a summer alternative to regular dessert wines, served with fruit and cheese platters or baked fruit desserts. Serve well chilled.

Vinification:

15 year vines facing South-East. Glenrosa and Sandstone soils. Harvest February 24th through March 10th 2010.

Winemakers Comments:

A well-balanced wine with an exotic yet delicate character, laced with a crisp acidity. Expressive floral aromas, hints of dried mango, apricots and honey blend to form this complex nose component.

About:

South Africa's most uniquely situated wine farm falls within the pristine environs of the Cederberg Wilderness Area, which lies in the Cape Floral Kingdom. Here, among spectacular rock formations and fynbos, you will find the highest altitude vineyards in the Cape. Conservation is fundamental and Cederberg Private Cellar is a committed member of the Biodiversity & Wine Initiative.

The cold climate and remote location, with its pure mountain air and water, ensures that the vines are virus free. This results in award-winning wines which show an exceptional purity of fruit. The farm has been in the Nieuwoudt family for five generations and David Nieuwoudt currently makes the wines.

Cederberg Private Cellar produces six ranges of wine – Cederberg, which includes its signature Bukettraube; Five Generations; David Nieuwoudt Ghost Corner; the Waitrose Foundation sustainable range; Cape Atlantic; and the Cape Winemakers Guild Auction wines. Sanddrif holiday resort, on the banks of the Dwars River at the foot of the Wolfberg, provides the perfect base for a relaxing break.

